Electrolux Blast Chillers

Blast Chillers - 10/15 kg

Chilling means bringing the temperature of cooked food from +90ºC to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers reduce temperature from +90ºC to +3°C at food core in less than 90 minutes: the models detailed on this sheet performs this cycle up to a 15 kg full load. After the Blast Chilling a holding cycle starts automatically to maintain food at +3°C. Blast chilled food has a solid 5 days shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs. The range of Electrolux Blast Chillers crosswise consists of 5 models with built in or remote refrigerating unit that offer an excellent all-round performance.



Model 726658

OPERATING MODES
- Soft Chilling (Air temperature –2°C).
- Hard Chilling (Air temperature –12°C).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- Automatic recognition of the insertion of the food probe (cycles piloted either by food probe temperature or by time).
- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor or 3-sensor temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- Single sensor core probe as standard (except for code 726658).
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two customizable cycles (P1 & P2) for each operating mode, allowing to set the time and air temperature. These programs can be converted into ice-cream specialized cycles (shape maintainance and holding).
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

PERFORMANCE
- Chilling times can vary according to food quantity, density, moisture contents and type of containers.

CSQ IQNet CSQ eco ISO 14001 CE Electrolux

CONSTRUCTION

- Internal and external finishing in 304 AISI stainless steel and backpanel in galvanized steel.
- High density polyurethane insulation, 60 mm tickness, HCFC free.
- Environmentally friendly: R134a as refrigerant fluid.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- Inner cell with fully rounded corners.
- Door equipped with removable magnetic gasket with hygienic design.
- Motors and fan waterproof protected IP20.
- Evaporator with antirust protection.
- Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
- Automatic heated door frame.
- Thermostatic expansion valve to optimize the cooling unit efficiency.
- Adjustable feet 150 mm high (except for code 726658).
- Stand alone printer as accessory.
- PC connection on request, gate RS 485.

INSTALLATION

- No water connections required.
- Waste water can be plumbed into drain, but can also be collected in an optional waste container.

*NF HYGIENE ALIMENTAIRE certifying authority : AFAQ AFNOR CERTIFICATION. Adress:11, Avenue Francis de Pressense - 93571 Saint-Denis La Plaine Cedex - France. Conformity with regulation NF031. Certified guarantees: fitness for cleaning, thermal performance.

	RBC051 726658	**RBC061 726620**	**RBC061R 726621**
TECHNICAL DATA			
Type	A - 10 KG CHILLER	B - 15 KG CHILLER	B - 15 KG CHILLER
Productivity per cycle - kg.			
NF Regulations - chilling / freezing	7.2	10.8	10.8
UK Guide lines - chilling / freezing	10	15.2	15.2
Gross capacity (D.I.N. 8952) - l.	72	115	115
Cooling unit	Built-In	Built-In	Remote
External dimensions - mm			
width	762	760	760
depth/with open doors	700, 1407	760, 1500	770, 1450
height	850	970	975
N° and type of door	1	1	1
Door hinges	Right Side	Right Side	Right Side
Trays type	GN 1/1; 600x400	GN 1/1; 600x400	GN 1/1; 600x400
Max load capacity - trays h 65 mm - n°	3	3	3
Compressor power - HP	1/4	3/8	
N° defrost in 24 hrs.		6	6
Refrigerant type	R134a	R134a	R134a
Refrigerant quantity - g.	1100	1100	
Refrigeration power - W	980	707	1350
Refrigerant power			
at evaporation temperature - °C	7.3	-5	7.2
Power - kW			
installed-electric	0.51	0.715	0.12
Net weight - kg.	88	95	85
INCLUDED ACCESSORIES			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER		1	1
ACCESSORIES			
1 SINGLE SENSOR PROBE CHILLER+C/FREEZER	880089	880089	880089
2 SINGLE SENSOR PROBES CHILLER+C/FREEZER	880096	880096	880096
3-SENSOR PROBE FOR CHILLER+C/FREEZER	880088	880088	880088
4 FEET FOR UNDERCOUNTER BLAST CHILLER	881493		
4 WHEELS FOR BLAST CHILLERS		881097	
COOK&CHILL KIT-6 GN OVEN/15KG BL.CHILLER		881528	881528
KIT 3 SINGLE SENSOR PROBES FOR BC/BCF		880269	880269
KIT HACCP ADVANCED CONNECT. BC/BCF LW+CW	880183	880183	880183
KIT HACCP EKIS	922166	922166	922166
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101
PLASTIC COATED GRID-600X400 MM		880864	880864
PRINTER FOR HACCP BASIC VERSION	881532	881532	881532
RILSAN COATED GRID		881061	881061

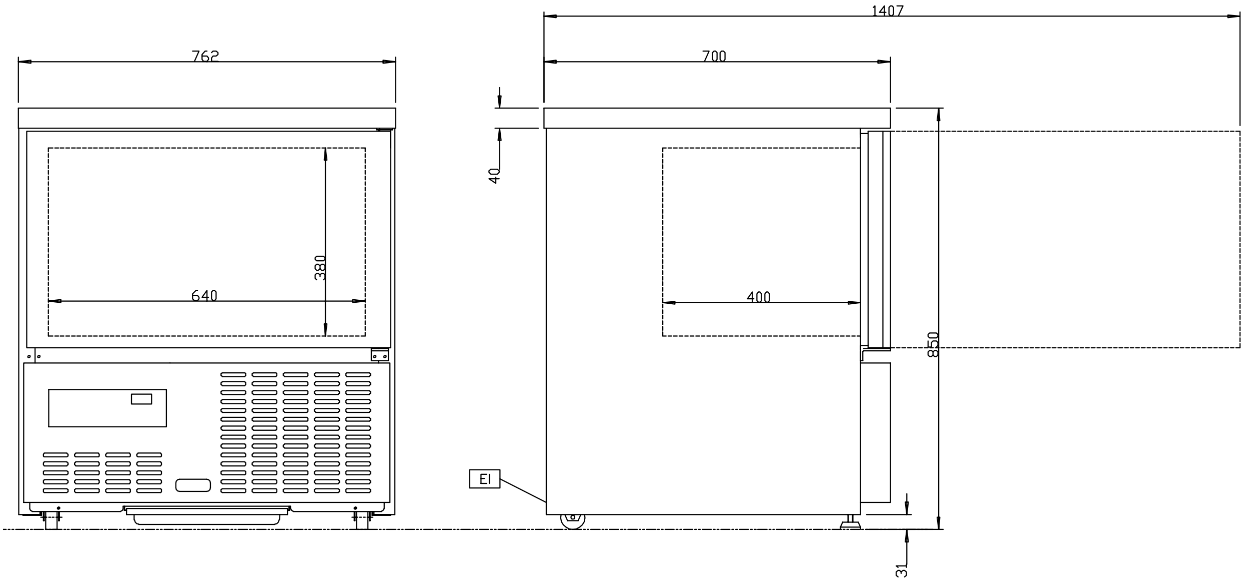
HDAA010

2009-10-06

Subject to change without notice

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HDAA010

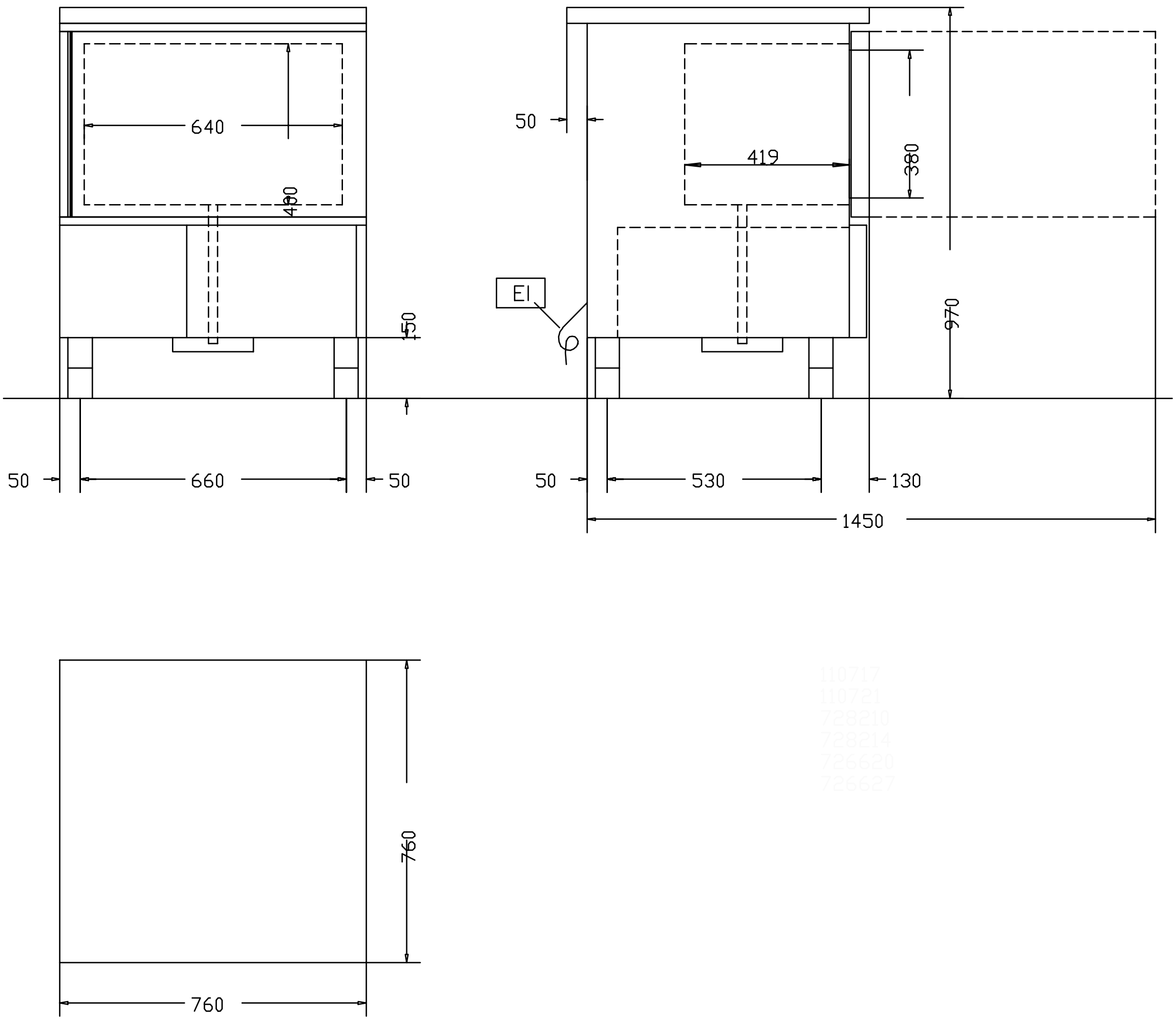
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	RBC051 726658
LEGEND	
EI - Electrical connection	230 V, 1N, 50

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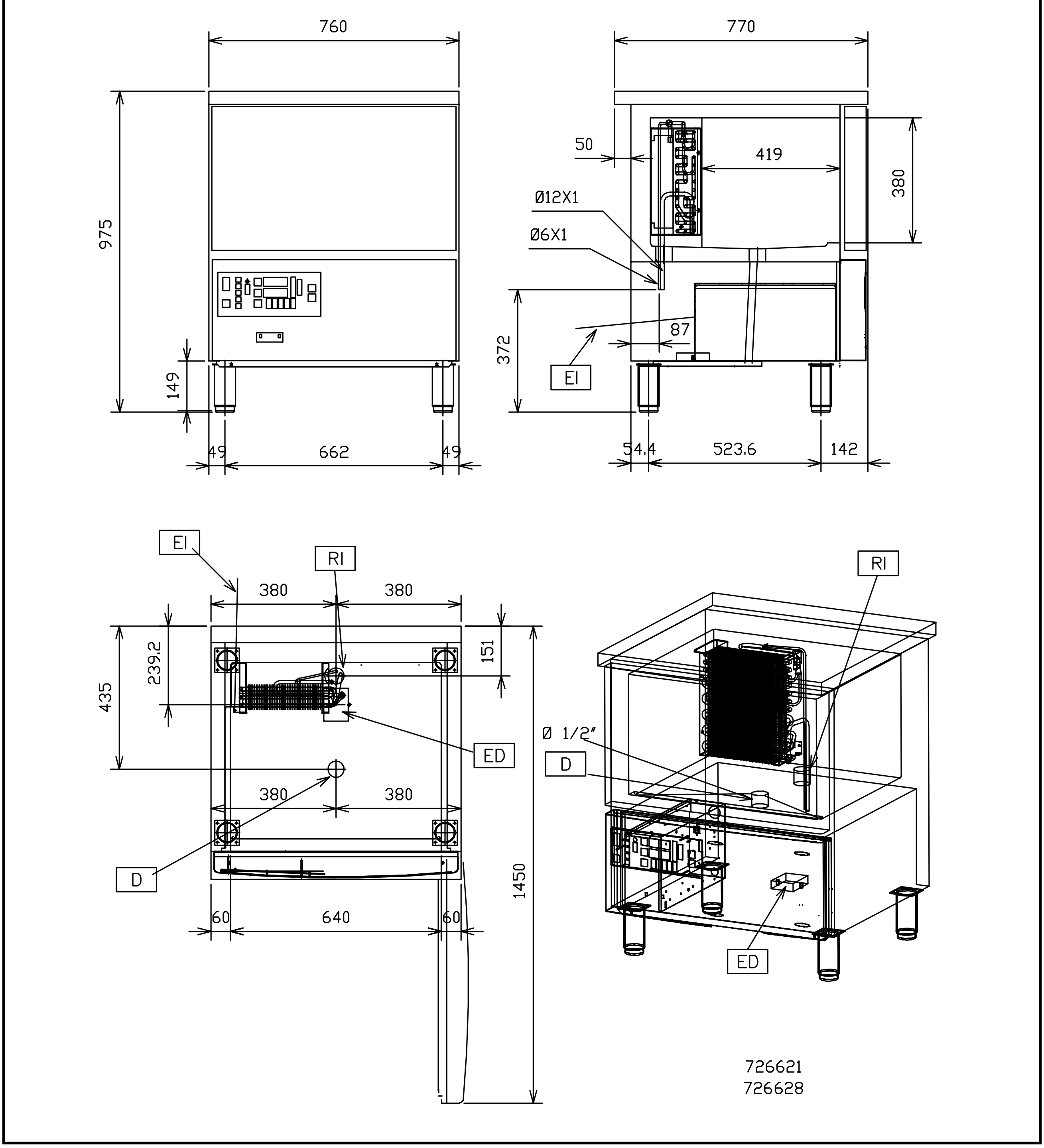
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LEGEND	RBC061R 726621
D - Water drain	1/2"
ED - Remote electrical connection	●
EI - Electrical connection	230 V, 1N, 50
RI - Remote refrigeration connection	●

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